

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	10	7 / 6 / 18		NEW MACHECHE MARKET	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	10:20 AM	12:50 PM	RO JAE SEON	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180002737		#420 MACHECHE AVE. DEDEDO	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY	
RETAIL			1	632-2223	1	2	
					No. of Repeat Risk Factor/Intervention Violations	0	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	IN	OUT			6	16	IN	OUT	N/A	N/O	6
Person in charge present, demonstrates knowledge, and performs duties						Proper cooking time and temperatures					
Employee Health						Proper reheating procedures for hot holding					
2	IN	OUT			6	17	IN	OUT	N/A	N/O	6
Management awareness; policy present						Proper cooling time and temperatures					
3	IN	OUT			6	18	IN	OUT	N/A	N/O	6
Proper use of reporting, restriction & exclusion						Proper hot holding temperatures					
Good Hygienic Practices						Proper cold holding temperatures					
4	IN	OUT	N/A	N/O	6	20	IN	OUT	N/A		6
Proper eating, tasting, drinking, betelnut, or tobacco use						Proper date marking and disposition					
5	IN	OUT	N/A	N/O	6	Consumer Advisory					
No discharge from eyes, nose, and mouth						22	IN	OUT	N/A		6
Preventing Contamination by Hands						Consumer Advisory provided for raw or undercooked foods					
6	IN	OUT	N/A	N/O	6	Highly Susceptible Populations					
Hands clean and properly washed						23	IN	OUT	N/A		6
7	IN	OUT	N/A	N/O	6	Pasteurized foods used; prohibited foods not offered					
No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Chemical					
8	IN	OUT			6	24	IN	OUT	N/A		6
Adequate handwashing facilities supplied & accessible						Food additives: approved and properly used					
Approved Source						25	IN	OUT			6
9	IN	OUT			6	Toxic substances properly identified, stored, used					
10	IN	OUT	N/A	N/O	6	Conformance with Approved Procedures					
11	IN	OUT			6	26	IN	OUT	N/A		6
Food in good condition, safe, and unadulterated						Compliance with variance, specialized process, and HACCP plan					
12	IN	OUT	N/A	N/O	6	Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Required records available: shellstock tags, parasite destruction											
Protection from Contamination											
13	IN	OUT	N/A		6						
Food separated and protected											
14	IN	OUT	N/A		6						
Food contact surfaces: cleaned & sanitized											
15	IN	OUT			6						
Proper disposition of returned, previously served, reconditioned, and unsafe food											

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27					1	40					1
Pasteurized eggs used where required						In-use utensils: properly stored					
28					2	41					1
Water and ice from approved source						Utensils, equipment and linens: properly stored, dried, handled					
29					1	42					1
Variance obtained for specialized processing methods						Single-use/single-service articles: properly stored, used					
Food Temperature Control						43					1
30					1	Utensils, Equipment and Vending					
Proper cooling methods used; adequate equipment for temperature control						44	X				1
31					1	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
Plant food properly cooked for hot holding						45					1
32					1	Warewashing facilities: installed, maintained, used; test strips					
Approved thawing methods used						46					1
33					1	Nonfood-contact surfaces clean					
Thermometer provided and accurate						Physical Facilities					
Food Identification						47					2
34					1	Hot & cold water available, adequate pressure					
Food properly labeled; original container						48					2
Prevention of Food Contamination						Plumbing installed; proper backflow devices					
35	X				2	49					2
Insects, rodents, and animals not present						Sewage and wastewater properly disposed					
36					1	50					2
Contamination prevented during food preparation, storage & display						Toilet facilities: properly constructed, supplied, & cleaned					
37					1	51					2
Personal cleanliness						Garbage/refuse properly disposed; facilities maintained					
38					1	52	X				1
Wiping cloths: properly used and stored						Physical facilities installed, maintained, and clean					
39					1	53					1
Washing fruits and vegetables						Adequate ventilation and lighting; designated areas use					
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						Documents and Placards					
Person in Charge (Print and Sign) <i>Jae Ro</i>						54					2
DEH Inspector (Print and Sign) <i>J. GARCIA</i>						Sanitary Permit, Health Certificates valid and posted					
						Date: _____					
						Follow-up (Circle one): YES NO					
						Follow-up Date: <i>7/6/18</i>					

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ESTABLISHMENT NAME NEW MACHECHE MARKET		LOCATION (Address) 420 MACHECHE AVE. DEDEDO
INSPECTION DATE 7 / 6 / 18	SANITARY PERMIT NO. 180002737	PERMIT HOLDER RO, JAE JEON

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
BREAKFAST SAUSAGE PLATE/ OPEN AIR REPPIGERATOR	74.0		
HAM SANDWICH / "	56.0		
HOT DOG SANDWICH / "	57.0		
CRAB KELAGUEN / "	56.5		
SAUSAGE MUSUBI / "	54.0		
OCTOPUS / "	42.5		
RAW SHELL EGG / "	43.5		
LUMPIA / TABLE	77.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED.	
	PREVIOUS INSPECTION CONDUCTED 1/2/14 (O, A).	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
2	NO EMPLOYEE HEALTH POLICY PRESENT.	7/16/18
	AN EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO ENSURE PROPER RESTRICTION AND/OR EXCLUSION OF SICK EMPLOYEES.	
19	PHF / TCS FOODS (HAM SANDWICH, CRAB KELAGUEN, BREAKFAST SAUSAGE PLATE, AND OTHER ITEMS NOTED ABOVE) NOT HELD AT PROPER COLD HOLDING TEMPERATURE.	COS
	ALL PHF / TCS FOODS SHALL BE COLD HELD AT 41°F & BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA. COS: ITEMS DISCARDED.	
20	LUMPIA HELD AT ROOM TEMPERATURE. ALL PHF / TCS FOODS SHALL BE PROPERLY HOT HELD AT 140°F & ABOVE TO PREVENT BACTERIAL GROWTH. COS: ITEMS DISCARDED.	COS

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) Jae Ro	Date: 7/6/18
DEH Inspector (Print and Sign) J. GARCIA EPHD 1	Date: 7/6/18

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LOCATION (Address)

#420 NACHECHIE AVE. DEDEDO

SANITARY PERMIT NO.

PERMIT HOLDER

180002737

RO JAE SEUN

**CORRECT
BY DATE**

35	DEAD LIZARD, FLY & WASP OBSERVED IN OPEN AIR REFRIGERATOR. ALL INNER OPENINGS SHALL BE ADEQUATELY PROTECTED TO PREVENT PEST ACCESS & HARBORAGE.
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8	6	1	1
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44	CARDBOARD LINING OPEN AIR REFRIGERATORS. NON-FOOD CONTACT SURFACES SHALL BE SMOOTH, EASILY CLEANABLE & NON-ABSORBENT TO FACILITATE CLEANING & PREVENT THE ACCUMULATION OF BACTERIA.
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8/6/10

52	WATER DAMAGE & MOLD GROWTH IN DRY STORAGE ROOM
	PHYSICAL FACILITIES SHALL BE MAINTAINED IN GOOD
	REPAIR TO PREVENT POTENTIAL HEALTH HAZARDS.

8/6/18

PHOTOS TAKEN.

"A" PLACARD REMOVED.

"A" PLACARD # 02784 18EVED.

PIC BRIEFED ON ABOVE.

Person in Charge (Print and Sign)

Joe R. *Joe R. [Signature]*

Date: _____

DEH Inspector (Print and Sign)

J. GARCIA EPHO

Date: _____

716118